CHEF



SERVING BUSY & HUNGRY LOCAL FAMILIES

#### The Pastas

## My Creamy Truffled Rigatoni

Lemon White wine ricotta, Parmigiano, Black Pepper, Chives

## Bucatini All'Amatriciana

Family Recipe, Basil, Parmigiano

## Braised Beef Pappardelle

Hand pulled Red wine braised beef, chimichurri, extra virgin olive oil & Parmigiano



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#### The Main Courses

#### The Atlantic Salmon

The full filet, in a semi-gravlax with Maple Sirup from Ham Nord and MTL Steak Spices, then baked to Perfection, lemon

## The AAA Beef Platter

Selection of cuts from my butcher, Cooked sous-vide and served with a brown butter parsnip puréee & my red-wine beef glace

## Southern Style Fried Chicken

Brined chicken breast, double coated in a chipotle seasoned flour, then deep fried and served with my Maple Chipotle glaze, lemon

## The Lamb Chops

Marined 24hrs in a herbs & garlic confit marinade, then cooked sous-vide and pan-seared, served with a Maple & Old Fashioned Mustard Sauce



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#### The Sides

## Grilled Vegetables

Fresh Herbs & balsamic marinade, selection in season

#### The Crab Cakes

Made with SnowCrab from Gaspésie & served with my green goddess dressing

## The Sweet & Salty Rice

Saffron, dried berries, pistachios, apricots lemon

## The Arugula Salad

Cucumber, cherry tomatoes, almonds & grilled peach dressing

## Roasted Fingerling Potatoes

Duck Fat, garlic confit, thyme



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## The Desserts

#### Almond & Amaretto

My Signature dessert, soft almond & pistachio cake with an Amaretto-Sour Whipped Cream

#### The Tiramisu

Classic Italian Recipe, Coffee from my Barista Eric

The Chocolate Fondant
Salted Caramel

